



Models

THM-04OT OF (400 lbs.) *

THM-06OT OF (600 lbs.) *

THM-08OT OF (800 lbs.) *



Open Frame Three Roller Bar Horizontal Mixer

Topos Mondial Corp can offer heavy duty, open framed, three roller bar horizontal dough mixers [OFRBHM] in sizes [4, 6 and 8], with dough mixing capacities from 400 to 800 lbs.

The rugged mixer frames are built in an "open frame" sanitary design for easy cleaning and maintenance. The frames can be fabricated from heavy duty mild steel and coated in "Steel-It" S/S coating or it can be made in all S/S construction.

The main agitator is driven with a heavy duty, high efficiency, SEW hollow shaft direct drive gear-motor that can be VFD rated or 2 speeds. This new design offers the Stainless Steel cover over both the drive gear-motor and hydraulic package side of the mixer, which can be easily removed without the use of tools for cleaning and maintenance access. The mixing bowl shape is the proven Topos design with the [1] adjustable roller bar and the adjustable stretcher bar position. A self-contained Hytos hydraulic package with the manual hand pump operates the hydraulic over-tilt bowl assembly. The advanced mixer bowl can be jacketed and insulated for bowl cooling and offers easily cleanable main shaft seals as well as easily removable bowl to canopy seals. The unique Topos bowl shape and roller bar positions yield shorter mixing times while mixing at slower agitator speeds, using less overall energy from the main drive motor and from the bowl jacket cooling system. These Topos [OFRBHM] mixers offer reliable and durable performance at a very competitive price.

*The total dough capacity is based on 62% absorption dough

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Standard Features

Easily removable [without the use of tools] front and back "bowl to canopy" edge seals.

The latest, simultaneous, two hand "jogging" electrical design for operator safety.

Sanitary, NEMA 4 wiring runs from the control enclosures to the electrical devices, all mounted in a "stand off" sanitary fashion.

The proven Topos bowl shape, roller bar configuration and adjustable stretcher bar yields fast, efficient and "cooler" dough mixing performance.

Over-tilt mixer bowl design via the hydraulic package with hand pump feature included [for use during power outages and during Lock-out/Tag-out].

All sanitary, open frame design with no hidden pockets or areas to collect water, flour, pathogens or allergens. Easy access to all surfaces of the mixer is possible without the use of tools!

All Stainless Steel, reinforced serpentine type, mixing bowl cooling jacket, fully insulated and covered with a sanitary welded S/S cover sheet.

The triple set of sanitary main shaft seals on each end of the main shaft can be removed, cleaned and maintained without the use of tools.

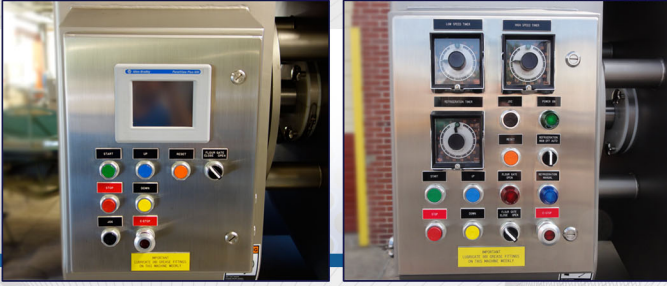
Easy, hand knob removable, S/S cover over the drive side of the mixer to keep those components cleaner during daily use.



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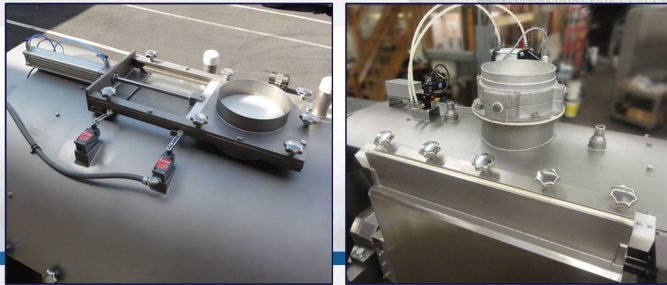
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Options and Accessories



Mixer operator controls stations can be designed and built to meet the exact needs of the mixing process.

Front bowl edge pouring lips can be fabricated in various lengths and at various angles to achieve the best dough transfer needed.

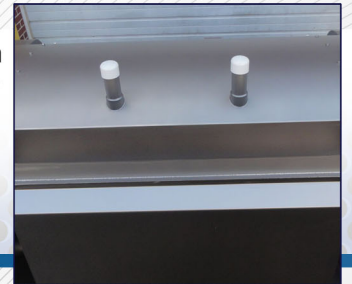


Bulk dry ingredient openings can be slide gate or butterfly style as desired.



Manual Ingredient inlet openings can be designed and fabricated to meet your exact needs.

Liquid ingredient inlets of all sizes can be added to suit.



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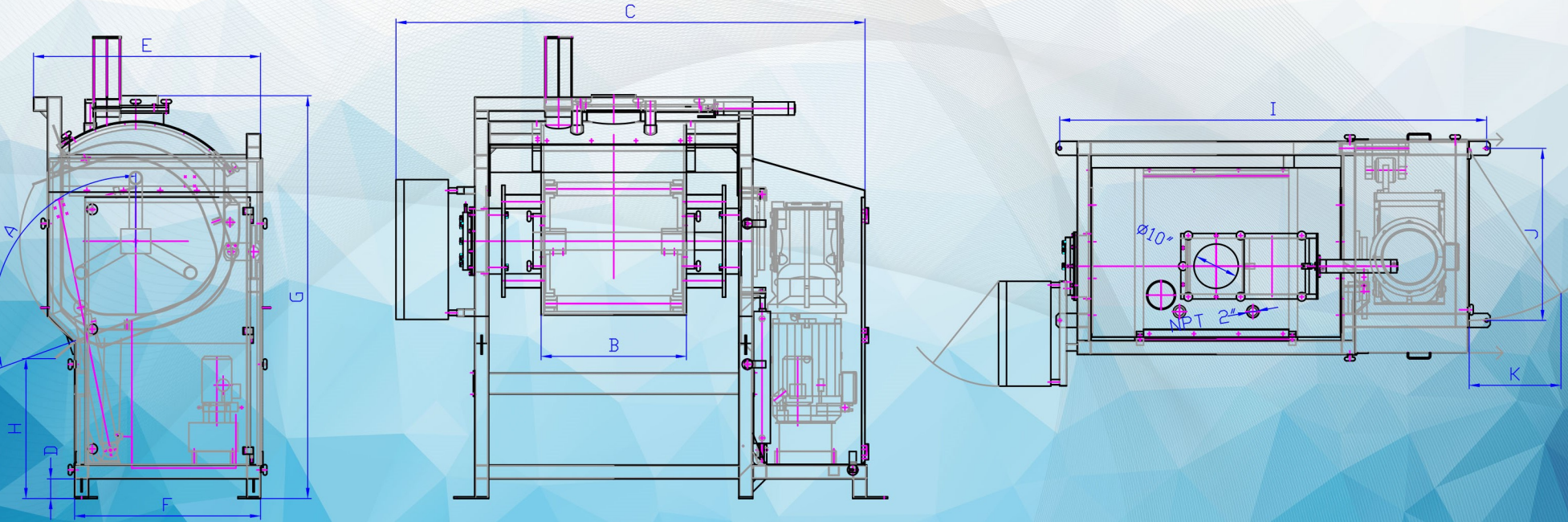
TOPOS OPEN FRAME 3 ROLLER BAR MIXER SPECIFICATIONS

STANDARD	MODEL	Dough Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilt Angle A	B	C	D	E	F	G	H	I	J	K
		lbs	cu. ft.	hp	kva	hp	lbs	degrees	inch	inch	inch	inch	inch	inch	inch	inch	inch	inch
	THM-04OT	400	13.5	25	28	3	6160	110	33	106 1/2	4 1/2	47 1/2	42	87 1/2	34 1/2	96 1/2	39	38
THM-06OT	600	20	30	28	3	6280	110	33	106 1/2	4 1/2	51	42	90 1/2	31 1/2	96 1/2	39	38	
THM-08OT	800	27	50	46	3	7920	110	41 1/2	111 1/2	4 1/2	61 1/2	46	103	38	96	50	38	

Note: Mixing capacity is based on 62% absorption dough.

Note: Electrical starter enclosure dimensions subject to motor horsepower and voltage.

Note: Clearance "K" is required on sides of the mixer to open the doors or remove the cover.



METRIC	MODEL	Dough Capacity	Working Capacity	Standard Drive Motor	Total Load	Tilt Motor	Approx. Shipping Weight	Tilt Angle A	B	C	D	E	F	G	H	I	J	K
		kg	l	kW	kW	kW	kg	degrees	mm	mm	mm	mm	mm	mm	mm	mm	mm	mm
	THM-04OT	182	382	19	23	4	2800	110	832	2700	112	1200	1065	2223	874	2445	985	970
THM-06OT	273	566	22	26	4	2855	110	832	2700	112	1300	1065	2298	801	2445	985	970	
THM-08OT	364	765	37	41	4	3600	110	1052	2837	112	1565	1165	2617	958	2432	1265	970	

